

To use this spreadsheet, mark the column ✓ with a 1 each time you do a recipe and it will automatically add up how many you have completed and how many remain. Add the date you do each recipe and the score you give it. Take photos and, if you want, record the file name under Photo Name so you can easily organize your 500 Club photos!

EXAMPLE

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
35	Smoked Eggs	1	✓	5/1/23	4.5	4.0	IMG_1000

E X A M P L E A B O V E

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
33	STARTERS						
35	Smoked Eggs						
36	Deviled Smoked Eggs						
38	Pickled Smoked Quail Eggs in the Style of Noma						
39	Smoked Tomato-Corn Salsa						
41	Smoked Planked Camembert with Jalapeños and Pepper Jelly						
42	Hay-Smoked Mozzarella						
45	Smoked Seafood Dip						
46	Smoked Chicken Livers						
47	Smoked Liver Paté						
48	Smoked Nachos						
51	Red Hot Wings with Pac-Rim Seasonings						
52	Sciracha Beef Jerky						
55	Bacon-Crab Poppers						
56	Smoked Bread						
57	Smoked Gazpacho						
59	Smoked Fish Chowder						
	STARTERS TOTAL	16					
	COMPLETED	0					
	TO DO	16					
61	BEEF						
62	Big Bad Beef Ribs (Smoked Salt-and-Pepper Beef Plate Ribs)						
65	Oak-Smoked Top Round						
66	Slam-Dunk Brisket						
72	Home-Smoked Pastrami						
75	Smoked Beef Tenderloin						
78	Three Hots Horseradish Sauce						
78	Smoked Prime Rib						
81	Smoked Jus						
81	Smoked Tri-Tip						
83	Cherry-Smoked Strip Steak						
	BEEF TOTAL	10					
	COMPLETED	0					
	TO DO	10					
87	PORK						
88	Pork Shoulder in the Style of North Carolina						
91	Carolina Vinegar Sauce						
95	Oak-Smoked Cherry-Glazed Baby Back Ribs						
98	Chinatown Spareribs with Beijing Barbecue Sauce						
100	5-4-3-2-1- Rub (Asian Barbecue Rub)						
101	Beijing Barbecue Sauce						

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
101	St. Louis Ribs with Vanilla-Brown Sugar Glaze						
105	Honey-Cured Ham Ribs						
106	Mustard Seed Caviar						
107	Smokehouse Char Siu (Chinese Barbecued Pork)						
109	Monster Pork Chops Smoked and Grilled in the Style of Butcher and Boar						
113	Made-From-Scratch Bacon						
115	Irish Bacon or Canadian Bacon						
116	Barbecued Pork Belly						
118	Mustard Vinegar Sauce						
120	Smokehouse Shoulder Ham						
	PORK TOTAL	16					
	COMPLETED	0					
	TO DO	16					
123	LAMB						
124	Almost Barbecued Mutton with Black Dip						
126	Black Dip						
128	Smoke-Braised Lamb Shanks with Asian Seasonings						
130	Barbecued Lamb Belly						
131	Sciracha-Lime Hot Sauce						
132	Lamb Belly Banh Mi						
133	Barbecued Lamb Ribs with Fresh Herb Wet Rub						
	LAMB TOTAL	7					
	COMPLETED	0					
	TO DO	7					
135	BURGERS, SAUSAGES & MORE						
136	Hay-Smoked Hamburgers						
141	Montreal Meatballs with Maple-Mustard Barbecue Sauce						
142	Maple-Mustard Barbecue Sauce						
143	Tulsa Torpedo - Bacon and Sausage Fatty						
146	Smoked Bratwursts						
	BURGERS, SAUSAGES & MORE TOTAL	5					
	COMPLETED	0					
	TO DO	5					
149	POULTRY						
151	Rotisserie Smoked Chicken						
153	Smoked Chicken with Horseradish Dip						
154	Jamaican Jerk Chicken						
157	Jerk Seasoning						
158	Bacon, Ham, and Cheese Chicken Thighs						
159	Double Whiskey-Smoked Turkey						
162	Turkey Jus						
165	Citrus-Fennel Turkey Breast						
166	Turkey Ham						
168	Tea Smoked Duck						
171	Hoisin Barbecue Sauce						
171	Smoked Duck Tacos						
	POULTRY TOTAL	12					
	COMPLETED	0					
	TO DO	12					

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
173	SEAFOOD						
174	Oysters Smoked on the Half Shell						
177	Smoked Shrimp Cocktail with Chipotle-Orange Cocktail Sauce						
180	Smoked Shrimp with Two Danish Dill Sauces						
182	Lemon-Dill Sauce						
182	Sweet Mustard-Dill Sauce						
183	Bornholm Lax (Cold-Smoked Salmon Like They Make It In Denmark)						
187	Kippered Salmon						
189	Salmon Candy						
191	Smoked Planked Trout						
194	Honey-Lemon Smoked Bluefish						
196	Maple-Cured and Smoked Arctic Char						
197	Smoked Black Cod with Fennel-Coriander Rub						
199	Smoked Black Cod Toasts with Dilled Cucumber Relish						
	SEAFOOD TOTAL	13					
	COMPLETED	0					
	TO DO	13					
201	VEGETABLES, SIDE DISHES, & MEATLESS SMOKING						
202	Smoked Slaw						
206	Smoked Potato Salad						
209	Double-Smoked Potatoes						
212	Smoked Root Vegetable Hash Browns						
213	Creamed Smoked Corn						
214	Barbecued Onions						
217	Smoked Mushroom Bread Pudding						
218	Smokehouse Beans						
220	Smoked Vegetable Cassoulet						
223	Cooked Beans from Scratch						
224	Tofu Cured Like Ham						
225	Barbecued Tofu						
	VEGETABLES TOTAL	12					
	COMPLETED	0					
	TO DO	12					
227	DESSERTS						
228	Smoked Bacon-Bourbon Apple Crisp						
231	Smoked Chocolate Bread Pudding						
233	Smoked Flan						
235	Smoked Cheesecake						
238	Burnt Sugar Sauce						
239	Smoked Apples						
240	Smoked Ice Cream						
	DESSERTS TOTAL	7					
	COMPLETED	0					
	TO DO	7					
243	COCKTAILS						
244	Smoky Mary						
246	Smoked Manhattan						

Pg	RECIPES	#	✓	DATE	Rater 1	Rater 2	Photo Name
247	Dragon's Breath						
251	Mezcalini						
254	Limoneiro						
254	Green Smoke						
255	Tomatillo-Coriander Puree						
257	Bacon Bourbon						
258	Blood and Sand						
	COCKTAILS TOTAL	9					
	COMPLETED	0					
	TO DO	9					